



GINGERED APPLE-CRANBERRY PIE SERVES 8

2 Flaky Pie Crusts
5 large, tart apples, Granny Smith or Pipin, peeled, cored and thinly sliced
1/3 C Crystallized ginger, finely chopped
1 C fresh cranberries, rough chop
3 T All Purpose flour
1/4 tsp salt
3 T butter, cut into bits
2 T heavy cream
Preheat oven to 425 F.

zest of 1 lemon
1 C granulated sugar
1/4 tsp all spice
Raw sugar, for garnish

To prepare the pie crusts: Roll out one crust and fit it into a 9-inch pan. Trim the overhanging dough to 3/4 inch all the way around. Refrigerate. Roll the 2nd crust into a 12-inch round for the top crust and refrigerate.

To prepare the filling: In a large bowl combine the apples, ginger, cranberries and lemon zest. In a small bowl toss together the flour, granulated sugar, salt and allspice. Add to the bowl of fruit and toss well.

To assemble the pie: Arrange the filling on the bottom crust, piling it higher in the center. Dot with the butter. Brush the rim of the pie with water and lay the top crust over the fruit. Press down around the rim, then trim and flute the edge. Make 2 or 3 slits on the top. For garnish, if desired brush the top with cream and sprinkle with raw sugar.

To bake the pie: Bake for 15 minutes. Reduce the heat to 350 F and continue baking until the crust is golden and the fruit is tender when pierced through one of the slits, about 50-55 minutes. Serve slightly warm.

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